



Christmas Eve and Christmas Day

ANTIPASTI

CALAMARI MISTO FRITTO - Lightly fried Calamari and shoe string zucchini with a zesty marinara sauce- **\$15**

CAPRESE ALL' ITALIANA - Fresh mozzarella with garden tomatoes and fresh basil drizzled with virgin olive oil and Modena Balsamic- **\$14**

GAMBERI FREDDI - 4 Jumbo prawns with a spicy cocktail sauce and our special "Aioli" lemon Sauce- **\$16**

ZUPPA

Savory bourbon, bacon, and sweet potato soup - **\$8**

INSALATE

CAESAR - Classic Caesar salad with egg yolks, white anchovies, and crostini. **\$12**

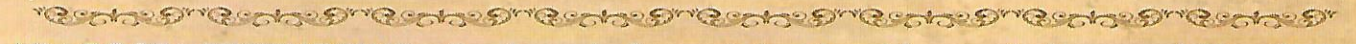
SEMPLICE - Mixed greens with our special House Vinaigrette - **\$10**

CENA



CASA FORNO* - \$40

Slow Roasted Prime Rib rubbed with fresh herbs and served with Horseradish sauce.



ARAGOSTA FETTUCCHINE - Fresh made fettuccini with cold water Lobster and Blue Crab meat, and Shitake Wild Mushrooms in a delicate champagne bisque sauce - **\$39**

VITELLA CAPRICCIO* - Veal scaloppini sautéed with prawns and deep sea scallops in a mushroom, brandy demi glaze - **\$35**

SALMONE AI CAPPERI* - Wild caught Salmon grilled with fresh herbs finished with a light lemon chardonnay sauce **\$32**

FILETTO di MANZO* - Grilled 8oz filet mignon with Chef Alberto's signature Shitake mushroom gorgonzola Chianti sauce **\$39**

POLLO CACCIATORE* - Chicken breast sautéed with Portobello mushrooms, garlic, fresh tomatoes, basil, and white wine finished in a light marinara sauce **\$29**

BRACIOLA di MAIALE* - Two Stuffed Pork Chops with wild mushrooms, chestnuts, fresh sweet apples, and Italian herbs, finished with a Port Vino Demi Glaze Sauce. - **\$30**

*Served with mashed potatoes and seasonal vegetables

